

NEW YEAR'S EVE MENU

THURSDAY 31ST DECEMBER 2026 - 7pm

APERITIF & AMUSE-BOUCHE

ALAIN'S CAVIAR AND CHANTILLY CROQUETTE

SERVED WITH A GLASS OF CHAMPAGNE DEVAUX, GRANDE RÉSERVE

SOUP

CREAM OF WALNUT AND GARLIC SOUP WITH FRESH CHIVES

SERVED WITH A GLASS OF CHÂTEAUNEUF-DU-PAPE BLANC 2024, CHÂTEAU DE VAUDIEU

STARTER

CREMOLATA CRUSTED PARMESAN SOUFFLÉ, PINE NUT AND ROCKET SALAD, BALSAMIC AND OLIVE OIL

SERVED WITH A GLASS OF SOAVE CLASSICO SUPERIORE 'VINGETO MONTEGRANDE' 2023, MONTEFORTE

FISH

CRISPY LOBSTER PANCAKE ON A BISQUE WITH BABY WATERCRESS

SERVED WITH A GLASS OF O'ROSAL RIAS BAIXAS 2025, SANTIAGO RUIZ

MEAT

SLOW ROASTED VENISON LOIN, POMMES DUCHESSE, PARSNIP, CARROTS, KALE AND SAUCE ESPAGNOLE

SERVED WITH A GLASS OF 'COTO DE IMAZ' RIOJA GRAN RESERVA 2019, EL COTO

CHEESES

TOASTED GOLDEN CROSS GOAT'S CHEESE, WALNUT BREAD AND HONEY DRIZZLE

SERVED WITH A GLASS OF 'JEAN-BAPTISTE' RIESLING KABBINETT 2025, GUNDERLOCH

DESSERT

CARAMELISED HAZELNUT AND RUM CHOUX À LA CRÈME WITH CHOCOLATE SAUCE

SERVED WITH A GLASS OF 20 YEARS OLD TAWNY PORT, SANDEMAN

COFFEE

COFFEE OR TEA SERVED WITH 'BUGNES'

£165 PER PERSON - BOOKING ESSENTIAL

ALLERGIES? PLEASE LET US KNOW WHEN BOOKING.

ADVANCE PAYMENT IS REQUIRED TO CONFIRM YOUR BOOKING